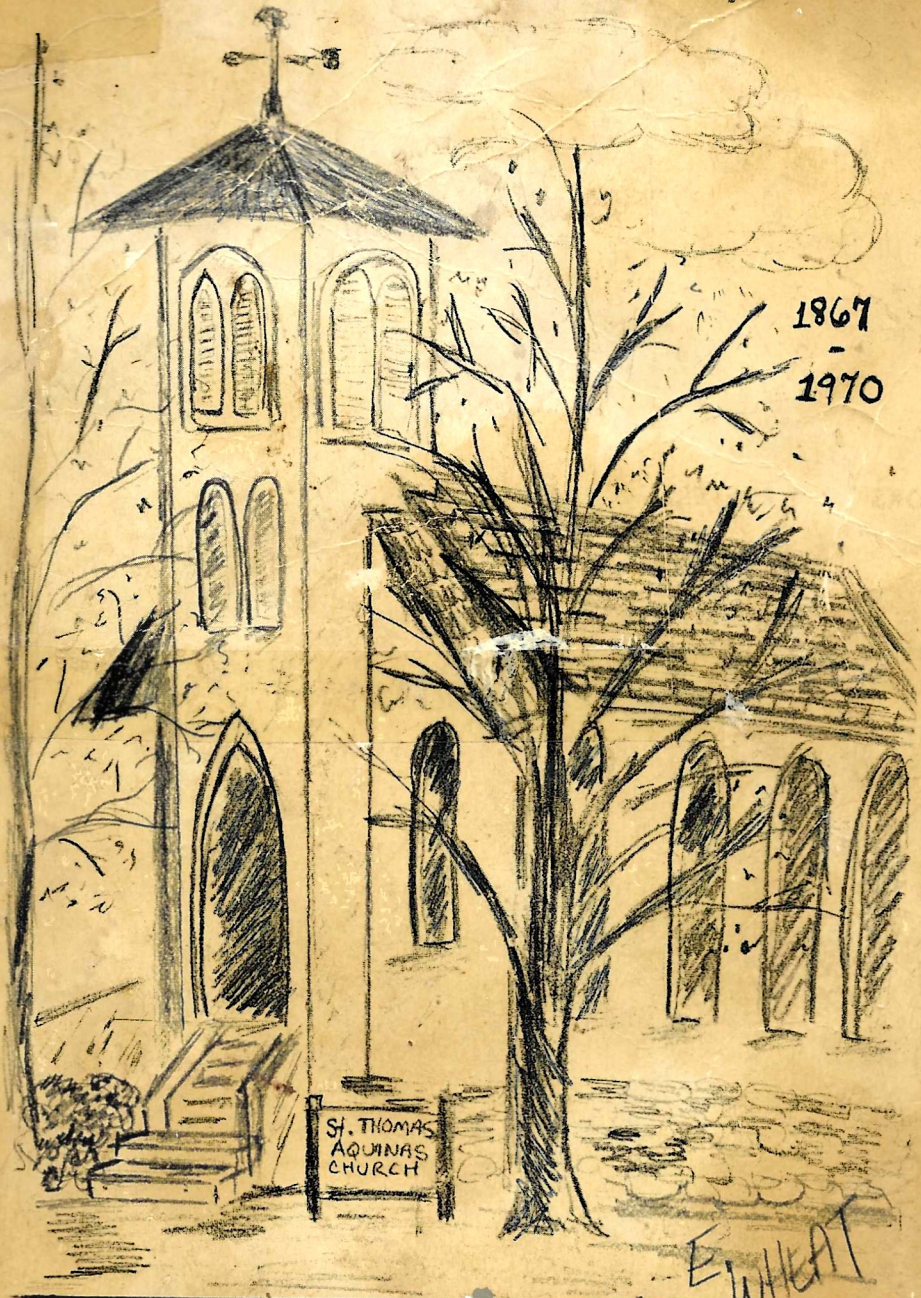
Dorothy Thomas



A Treasury of Recipes From the Homes of The Ladies Guild

THE LADIES GUILD

of

ST. THOMAS AQUINAS

cordially invites you to come and

- Meet other ladies of the parish
- Take part in projects
- Enjoy the monthly entertainment and refreshments

Meetings are held the third Monday of every month, 8:30 P.M. in the school hall.

All ladies, 18-80, are welcome.

St. Thomas Aquinas Church
1008 West 37th Street
Baltimore, Md. 21211

To the Ladies Guild of St. Thomas,

I offer my sincere congratulations to you on the occasion of your publishing the St. Thomas Aquinas Ladies Guild Cook Book. A great debt of gratitude goes to the ladies of the committee who worked so untiringly and gave so much of their time for this project.

I would like to take this opportunity, too, in my name and that of all the parishoners, to thank you for all that you have done for the welfare of the parish in the past. May God bless you always and keep you close to Him.

Sincerely,
Father Wells

Our thanks to all who contributed in any way to the success of this book: the advertisers, patrons, and donors of the recipes. In a very special way, we wish to thank Miss Elaine Wheat, who designed the cover and drew the sketches for this book.

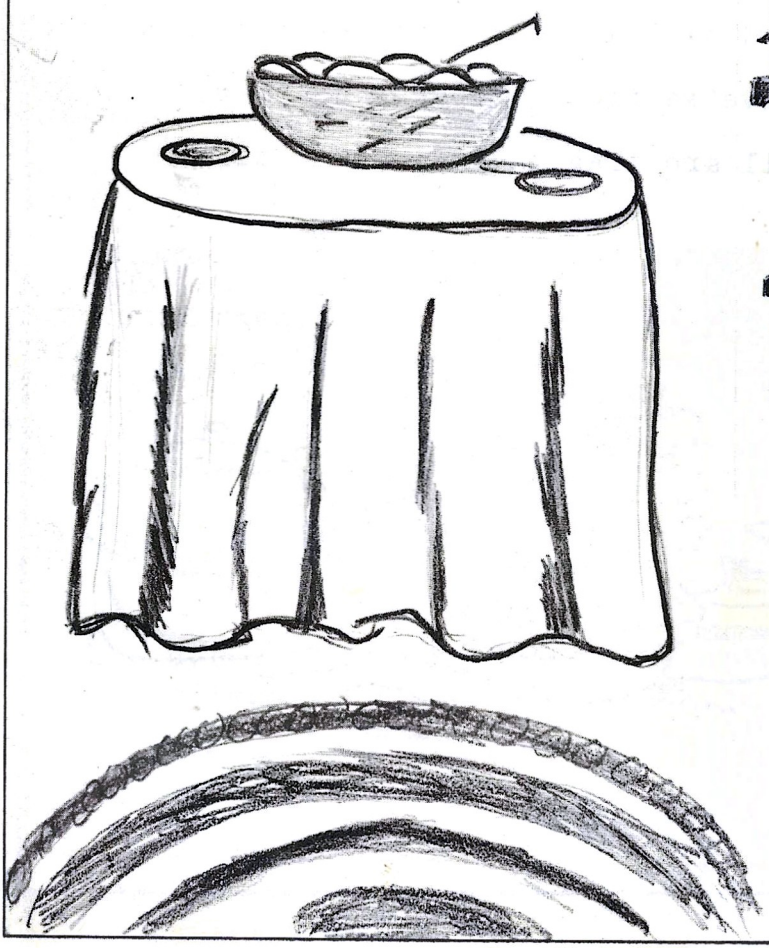
Also, we would like to note that just before this book went to press, we were told of the death of Marge Jeunette. At our committee meetings, Marge's unfailing sense of humor and good spirits helped to make our work seem like it wasn't work at all. We would like to dedicate the finished product to Marge, because we feel that her living example of faith is something that we will always remember.

Cookbook Committee - Lois Frederick
Marge Jeunette
Ann Lessner
Betty Reynolds
Chairman - Peggy Linardi

Advertising - Dee Goodman
Shirley McGuire
Helen Frederick
Chairman - Louise Collavini

Moderator - Rev. Francis X. Wills
Ladies Guild of St. Thomas Aquinas
March, 1970
Second Collection

COMPANY'S COMING!



GRACE

What God gives, and what we take,
'Tis a gift for Christ His sake.
Be the meal of beans and peas,
God be thanked for those, and these.
Have we flesh, or have we fish,
All are fragments from His dish.
Amen.

- Robert Herrick

Snow Cap Spread

Mrs. Ann Lessner

Mix 2 - 4 1/2 oz. cans Underwood Deviled Ham, 1 Tbsp. minced onion. Mound on plate. "Frost" with blend of 8 oz. pkg. cream cheese, 1/4 cup sour cream (or milk), 2 1/2 tsp. sharp mustard. Served 10-11.

Cheese Balls

Mrs. Dolores Lessner

Lg. cream cheese - 8 oz.
med. onion
1 lb. chipped beef - Goetz

Chop onion and mix with cream cheese. Take 1/2 tsp. mixture to piece of chipped beef and wrap. Stick with toothpick to hold.

SALMON BALL

Mrs. Shirley McGuire

1 (1 lb.) can Salmon
1 (8 oz.) pkg. soft Cream cheese
1 tbsp. Lemon juice
2 tsp. grated lemon rind
3 tbsp. snipped parsley
1 tsp. horseradish
¼ tsp. salt
¼ tsp. Liquid smoke
½ cup chopped Pecans

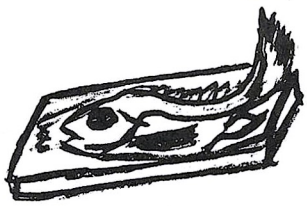
Drain and flake salmon. Combine salmon, cream cheese, lemon juice and rind, horseradish, salt and liquid smoke. Mix these ingredients thoroughly. Shape into a ball. Roll in nuts and parsley. Chill - serve with crackers.

FISH PUFFS

Mrs. Lillian Eline

4 cups bite-size rockfish
2 cups pancake mix
1 tsp. Old Bay Seafood Seasoning

Fillet and cut fish into bite size. Set aside. Mix pancake flour according to package directions - add Old Bay. Dip fish into batter and fry in deep fat until golden brown. Serves 4.
These are great for dinner or snacks, and are luscious tidbits to serve when entertaining.



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Egg N' Cheese Puffs

(makes 12 puffs)

Rene Ruggiero

4 eggs
1 tbsp. chopped onion
1/2 cup flour
1/2 tsp. salt
1 tsp. baking powder
1/2 lb. sharp cheese
1/3 cup Crisco for frying

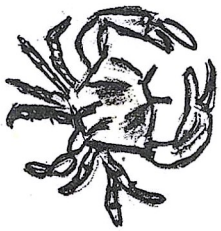
All measurements level. Beat eggs and combine with onion, flour, salt and baking powder. Add cheese which has been cut in 1/4 in. cubes. Heat Crisco in frying pan. Dip as much of the mixture as a large spoon will hold, and drop into hot Crisco. Fry golden brown on both sides. Serve with sautéed tomatoes. Dip tomato slices in salted flour, fry lightly in Crisco.

Crab Filled Deviled Eggs

Mrs. Maryland Klahr

Hard boil 1 dozen eggs

Use:



6 egg yolks
1/3 cup mayonnaise
1 tbsp. lemon juice
3/4 tsp salt
1/8 tsp. grated onion
1 tsp. prepared mustard
1 tsp. white pepper
1 tsp. finely chopped pimiento
1/4 cup finely chopped celery
6 oz. can crabmeat

Mix all ingredients and fill 24 halves of egg whites.

PARTY FRUIT PUNCH

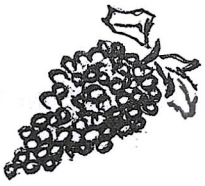
Mrs. Elizabeth Peddicord

Dissolve:

4 cups sugar
3 quarts water
2 cups strong Black tea

Heat the water and dissolve sugar; add cold tea. Then add:

1 quart can of orange juice
2 cans frozen lemonade
1 quart pale gingerale
1 quart of grape juice
1 medium can of crushed pineapple.



LOUISE'S SHRIMP DIP

Mrs. Louise Collavini

Combine 1 8-ounce package softened cream cheese with 1 can cooked shrimp, drained, and mashed. Stir in milk and mayonnaise to make dipping consistency.

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COMPLIMENTS

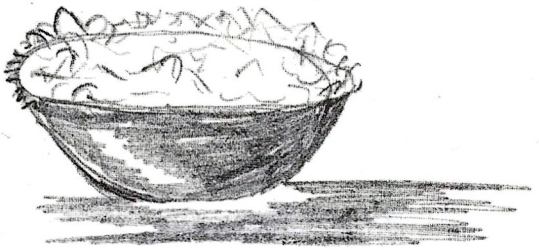
OF THE

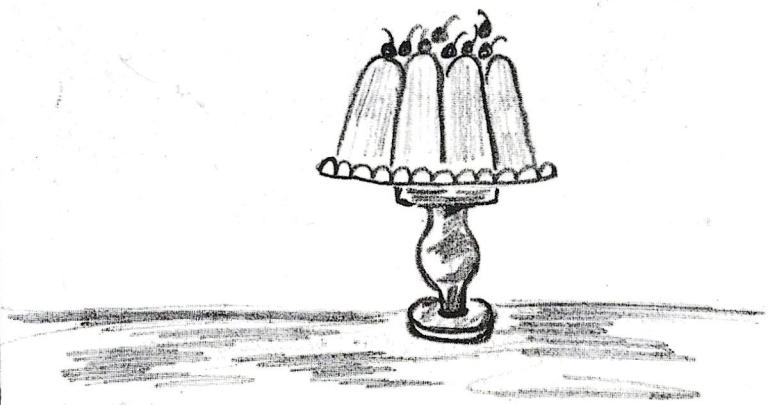
SCHOOL SISTERS OF NOTRE DAME

AND THE

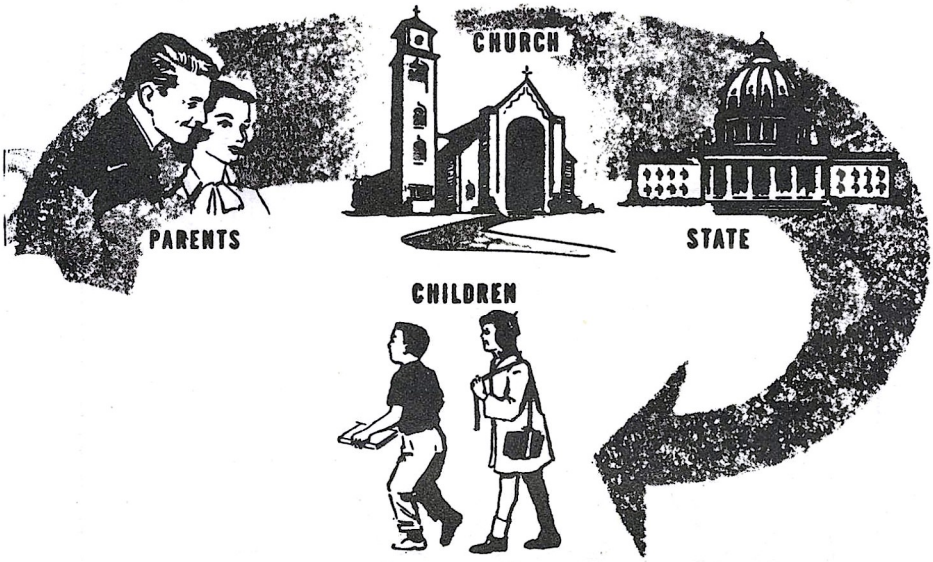
CHILDREN OF ST. THOMAS AQUINAS

Salads & Molds





EDUCATION | A SHARED RESPONSIBILITY



CATHOLIC HOME AND SCHOOL COOPERATION

SUPPORT YOUR HOME AND SCHOOL ASSOCIATION

REGULAR MEETINGS - THE SECOND TUESDAY
OF EVERY MONTH - TIME: 8:00 P.M.

Macaroni and Shrimp Salad

1 lb steamed shrimp
1 lb cooked macaroni
diced onion and celery
1 hard boiled egg, diced
salt and pepper
dressing

Steam shrimp according to "Old Bay" recipe. Cut up and mix with macaroni, onion, celery and egg. Top with your cole slaw or potato salad dressing. Toss well and serve.

Terry Linardi

GERMAN POTATO SALAD

Mrs. Rose Lauder

8 med. potatoes
1 med. onion
5 slices bacon
5 tbsp. vinegar (more if desired)
1 tbsp. sugar
Salt & pepper to taste
Celery salt or seed

Boil potatoes with skins on, until done. Add 1 tbsp. of salt to water before boiling. Remove from heat and peel. When potatoes are cool, slice (very thin). Slice onion and mix in with potatoes. Sprinkle top with celery salt and set aside. To make dressing, fry bacon in frying pan. Remove bacon onto a paper towel to drain; let bacon grease cool, slightly. Then, add vinegar and sugar, salt & pepper, if desired, taste to see if sweet enough. Pour over potatoes and mix thoroughly. Crumble bacon on top. Mix occasionally.

TIPS

Add sweet pickle juice to salad dressing or mayonnaise.

For Jello molds, brush clean mold with salad oil to prevent finished mold from sticking.

Frosted grapes - dip cluster of grapes in egg white then into granulated sugar. Place on waxed paper until dry.

Coleslaw — Audrey Gray

1 Medium head cabbage (shredded)

Add one at a time:

1/2 tsp. garlic powder — 1 tsp. celery seed
1/2 cup sugar — 1/3 cup vinegar
1/4 cup milk — salt & pepper to taste

1 stalk of celery chopped very fine
1 1/4 cup mayonnaise (or more if desired)

Potato Salad — Shirley Belz

Boil about 10 medium-sized potatoes in their skells. Let cool then peel. Cut potatoes into bite-sized pieces.

In separate bowl mix together 3/4 cup mayonnaise, 1/4 cup sugar (to taste), 4 Tbsps. milk, salt, pepper, 2 Tbsps. mustard and 1/8 cup vinegar (to taste).

Chop one large or two small onions and add to potatoes. Pour mayonnaise mixture over this and blend well.

5 CUP SALAD

Mrs. Mary Cooney

1 cup pineapple tid-bits (drained)
1 cup cocoanut
1 cup miniature marshmallows
1 cup sour cream "cultured"
1 cup mandarin oranges (drained)

Mix together and refrigerate over night. You can use half whipped cream & half sour cream instead of all sour cream.

BAKED BEAN SALAD

Mrs. Savilla Fisher

1 large can baked beans
1 onion
½ cup celery
½ green pepper
2 hard boiled eggs
3-4 sweet pickles
Salad dressing

Drain beans and dice onions, celcry, green pepper, eggs and pickles. Toss the above with salad dressing.

JELLO FREEZE

Mrs. Mary Cooney

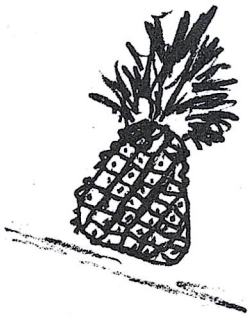
1 pkg. orange jello
1 cup hot water

Dissolve jello then add:
1 pint sherbet right from the freezer
1 cup mandarin oranges

Put in mold; if you wish to make extras, these can be put in the freezer until you need them.

ANGEL HASH

Mrs. Pat Johnson



1 large pkg. Cool Whip
1 pkg. crushed pineapple
30 marshmallows (use large ones & cut into small pieces)

Mix the above ingredients and put into freezer. This may be made in the morning for serving at night. Remove from freezer about an hour before serving time. Place in refrigerator.

MOLDED PINEAPPLE SALAD

Mrs. Josie Kuebel

2 pkg. lime gelatin
1 cup boiling water
1 pint thick sour cream
1 #2 can crushed pineapple
½ cup chopped nuts (optional)
1 small jar maraschino cherries, 8 oz.

Dissolve gelatin in boiling water. Cool. Add cream, pineapple and nuts and cherries. Pour into oiled mold. Chill until firm.

GOLDEN GLOW SALAD

Mrs. Mae Fitzgerald

1 pkg. lemon jello
1 cup boiling water
1 cup canned pineapple juice
1 tbsp. vinegar
½ tsp. salt
1 cup crushed pineapple (drained)
1 cup ground carrots
½ cup finely cut pecan meats (opt.)

Dissolve jello in boiling water. Add pineapple juice, vinegar & salt. Chill. When slightly thickened, add pineapple, carrots & nuts. Chill until firm. Unmold on crisp lettuce.

YOUTH ORGANIZATION

OF

HAMPDEN - WOODBERRY

SPONSORED BY

ST. THOMAS AQUINAS CHURCH

ALL TEENAGERS ARE WELCOME

COME AND HAVE A GOOD TIME

MEETS ON SATURDAYS: 7:30 P.M.

soups - vegetables

RECIPE FOR A GROWING BOY

Take a spattering of freckles
Across a little nose,
Add a pair of well scuffed shoes,
Some patched and muddy clothes.

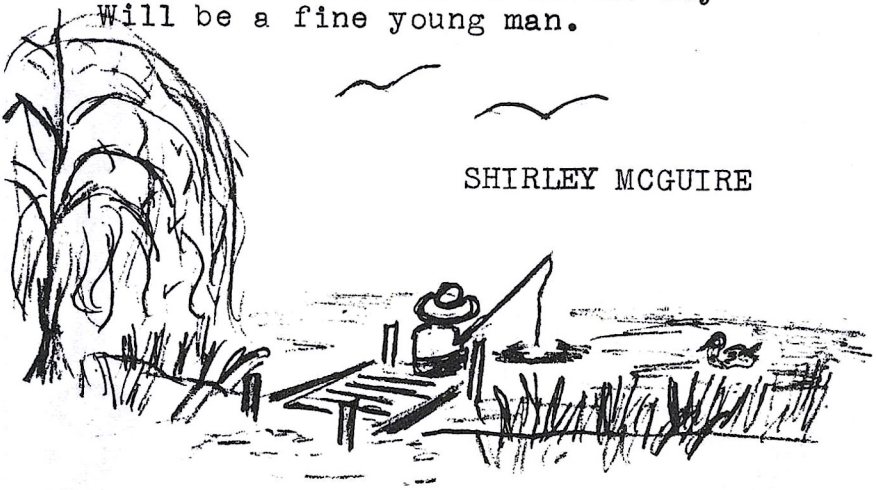
Mix in a sandy crew cut,
Eyes of laughing blue,
Sunburned cheeks, a toothless smile,
Grinning up at you.

Then stir in cuts and bruises,
A pocketful of stones:
And add a large capacity
For lollipops and cones.

Measure shouts and laughter,
Add feet that can't be still:
Tend the mixture well and watch
With loving care until - - -

At last the precious mixture
Is finished and you can
Be sure that restless little boy
Will be a fine young man.

SHIRLEY MCGUIRE



RUSSIAN BEET SOUP

Mrs. Irene Harris

1 lb. spare ribs or soup meat
1 med. onion (quartered)
10 pepper corns (crushed)
¼ tsp. salt
1 tbsp. parsley
3 cans of beets (cubed)
½ pint sour cream
3 tbsp. vinegar
5 qts. water
1 tbsp. flour or corn starch
2 tbsp. water

Combine meat, parsley, salt, pepper corns, and onions in water and cook until meat is tender. Pour juice from each can of beets into soup and cut beets up in cube sizes. Add with vinegar to soup. Dilute sour cream with flour or corn starch and 2 tbsp. water. Pour in soup and season to taste.

BEEF GOULASH

Mrs. Elizabeth Peddicord

Frizzle 2 lb. ground beef in 3 tbsp. of oleo until brown under a low flame. Put meat in a gallon water with:

2 beef bouillon cubes
½ tsp. oregano
½ tsp. celery seed
½ tsp. salt
Dash of garlic
2 bay leaves
1 can tomato paste
1 large diced onion
2 - 3 stalks diced celery
½ green pepper, diced
6 - 8 large potatoes, diced
1 lg. jar diced carrots

Cook until celery and potatoes are done. Cook slow. Put carrots in last.

Crab Soup

Cook 4 slices of bacon until crisp; break up & put bacon bits & grease in large pan. Add 1 gallon of water & the following:

1 lg. onion
2 beef bouillon cubes
1 sm. green pepper
3 stalks celery (cut-up fine)
½ head cabbage (cut fine)
6 med. potatoes (diced)

3 bay leaves
1 tbsp. sugar
1 tsp. oregano
½ tsp. celery seed
3 tbsp. oleo
½ tsp. salt
1 can tomato paste

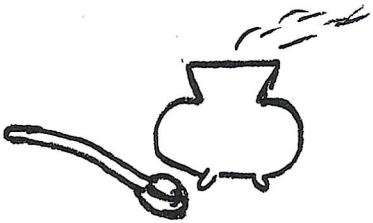
Bring to boil & cook for 15 min. Then add:

2 lb. claw crab meat
1 jar diced carrots
1 jar cut string beans
1 can white whole corn
1 can small peas

Cook slow for ½ hour. Add salt & more water if desired.

- Mrs. Elizabeth Peddicord

CREAMED POTATO SOUP



Mrs. Lois Frederick

6 medium potatoes
1 large onion
1 large carrot

Dice all: cook until well done in 1 quart water. Mash all together in broth.

Add:

1 tbsp. parsley
1 tsp. salt
1 tsp. pepper
4 tsp. butter
2 quarts milk

Simmer very slow until it reaches boiling. Make corn starch thickening and add to thicken the way you like it. You can use left-over mashed potatoes. Makes it taste better.

SCALLOPED POTATO CASSEROLE

Mrs. Jean Wolf

Butter casserole. Cut potatoes 1/8" thick. Slice 1 onion very thin. Place a layer of potatoes (very thin) and a layer of onions. Continue filling casserole. Mix 2 tbsp. of flour to 1 cup of milk and add to casserole. Bake for 30 minutes at 375 degrees. Take the top off and continue baking until well done and golden brown. Add salt & pepper to taste.

OVEN FRIES

Mrs. Jean Wolf

Use as many potatoes as you need. Scrub the potatoes; leave skins on. Cut in half, butter each one on cut side. Use flat cake pan: put buttered side next to pan. Cover; bake at 350 for 30 minutes; take top off; continue baking until well done and golden brown.

WILLIAMSBURG SPICED SWEET POTATO BAKE

Mrs. Nellie Baublitts

3 lb. mashed sweet potatoes
½ cup sugar
3 tbsp. butter
½ tsp. cinnamon
½ tsp. nutmeg
Pinch of salt
1 cup milk

Add all together and bake in buttered casserole (1½ quart size). Sprinkle with sugar. Bake in hot oven (400 degrees) for 30 minutes. Makes 8 to 10 servings.

SWEET POTATO CASSEROLE

Mrs. Mary Little

4 cups mashed, cooked sweet potatoes or yams
3 tbsp. melted butter
¼ cup brown sugar, packed
1/3 cup light cream or orange juice
2 tsp. Brandy extract
1 tsp. salt
1/8 tsp. black pepper
1 tsp. orange peel
½ tsp. cinnamon
½ tsp. ginger
¼ tsp. all spice
Praline topping

Combine sweet potatoes with melted butter, cream, brandy extract, salt and spices; mix well. Spoon into a buttered 2 quart shallow baking dish. Spread Praline topping over potato mixture. Bake in 350 degree oven for 30 minutes.

Praline topping:

1/3 cup brown sugar, packed
½ cup chopped pecans
¼ cup melted butter
½ tsp. cinnamon

Combine all ingredients, mixing thoroughly.

STUFFED EGG PLANT

Mrs. Betty Reynolds

1 lb. ground beef
2 egg plants
Garlic salt to taste
Pepper to taste
1 egg
2 slices wet bread
1 can tomato sauce

Cut egg plant in slices ¼" thick. Make a filling of ground beef, salt, pepper, egg and bread. Put a spoonful of filling on one slice of egg plant. Then place another piece of egg plant on top. Dip this in egg and brown in pan. When good and brown, pour 1 can tomato sauce over them and bake in 350 degree oven for 1 hour.

TIPS

Add 1 tsp. sugar and ¼ tsp. onion salt, (or diced onion), pepper and seasoning to canned string beans.

To make carrots crisp, place them in cold water to which sugar has been added.

GREETINGS

FROM

ST. THOMAS AQUINAS
HOLY NAME SOCIETY

ALL MEN OF THE PARISH ARE URGED TO JOIN. MEETINGS ARE HELD ON MONDAY BEFORE THE SECOND SUNDAY OF THE MONTH.

PRESIDENT	-	BRUCE ROPER
VICE-PRESIDENT	-	RALPH SMITH
SECRETARY	-	FRANK LINARDI
TREASURER	-	WES BOCIAN
MARSHALL	-	JOE GAVIN

MEAT

FISH

POULTRY

COMPLIMENTS

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"TIPS"

Add 1 can of Campbell's Onion Soup to your turkey or chicken dressing - makes it so delicious.

To give a beef roast a better flavor, pour or brush on a ½ cup of wine or juice of 1 lemon, before putting in oven.

If grease floats on top of gravy made from meat loaf, roast, or other meat, add a pinch of baking powder, and see the grease disappear.

Hasten the thawing of ground meat which has been frozen by sprinkling the amount of salt you want for seasoning over the top of frozen meat.

VEAL SCALOPPINE — Mrs. Christina C. Fisher

2 lbs. veal cutlet
½ cup flour
½ cup oil
1 can tomato paste
1 3/4 cups hot water
½ cup wine
2 tsp. sugar
1 tsp. salt
Pepper to taste
1 bay leaf
Few cloves

Cut veal in 2" pieces. Roll in flour seasoned with salt & pepper. Saute gently in oil until brown on both sides. Combine tomato paste with all ingredients except wine. Pour over veal. Cover & cook until tender. Add wine and bring quickly to boil.

VEAL PARMESAN

Mrs. Gloria Baker

1 lb. thin veal steak
Salt & pepper
1 egg
½ c. grated Parmesan cheese
1/3 c. bread crumbs
½ c. oil
½ lb. Mozzarello cheese
2 tbsp. butter
1 onion - fine
1 6 oz. can tomato paste
2 c. hot water
1 tsp. salt
½ tsp. marjoram

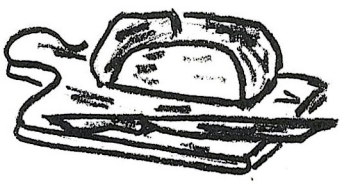
Cut veal into 6 or 8 pieces, sprinkle with salt & pepper. Beat egg with 2 tsp. water. Dip veal in egg then roll in mixture of cheese and crumbs. Heat oil in skillet. Fry veal until golden brown on each side. Lay in shallow wide baking dish. In same skillet cook onion and butter until soft. Add tomato paste, mix hot water, salt and marjoram. Boil a few minutes, scraping all the brown bits from bottom, pour most of sauce over the veal, top with mozzarello cheese and pour over remaining sauce. Bake 30 minutes in 350 degree oven.

PORCUPINES

Mrs. Ann Bodani

1 lb. ground beef
½ cup rice (uncooked)
Medium size can tomato juice
Salt & pepper to taste

Mix beef, rice, salt & pepper-form into balls. Bring tomato juice to a boil-add meatballs. Cover with lid over low heat until rice sticks out all around. Makes approximately 15 meatballs.



BRASHIOLI

Mrs. Rose Balzano

1 thin flank steak
1 med. potato
3 hard boiled eggs
1 small onion
½ tsp. parsley
3 tbsp. grated Italian cheese
Salt & pepper
Garlic salt

Season the steak with salt, pepper, and garlic salt. Mix diced potato, eggs and onion and parsley; season to taste. Spread mixture on steak; sprinkle with cheese. Roll or wrap steak around mixture. Tie or sew to seal. Cook in spaghetti sauce about 2 hours or until tender.

MEATBALLS

Mrs. Loni Reynolds

1 lb. ground beef
1 onion, diced
1 slice bread, grated
1 egg
1 tbsp. Parmesan cheese
Salt & pepper
Garlic powder
Parsley & thyme to taste

Put all ingredients in large bowl and mix well with hands. Form into about a dozen balls; fry slowly in a little grease, turning often till done. Put these in your spaghetti sauce and cook a while longer.

BEEF STROGANOFF — Mrs. Christina C. Fisher

2 lbs. round steak- cut into thin strips
3 tbsp. oil
1 large onion
¼ lb. mushrooms - or 14 oz. can
1 cup water
1 tbsp. Worcestershire sauce
1 cup sour cream
1 tsp. salt

Brown meat in oil. Remove meat. Saute the onion & mushrooms until golden brown. Stir in remaining ingredients except sour cream. Return meat to pan & simmer about 1 hour. Stir in sour cream gradually and blend well. Serve over rice.

STUFFED STEAK ROAST — Mrs. Clara Haupt

2 lb. slice round steak
½ tsp. salt
¼ tsp. pepper
2 cups dry bread crumbs
3 tbsp. grated onion
1 tsp. sage
1/3 cup milk
2 tbsp. ketchup

Wipe steak with damp cloth; season with salt & pepper. Combine remaining ingredients. Spread stuffing on steak, roll as jelly roll; tie with string. Place roll on rack in open roaster; roast 45 minutes in moderate oven 350 degrees. Six servings.

STEWED CHICKEN — Mrs. Dorothy Parks

Remove skin from 8 to 10 chicken thighs; cook in 1½ qts. water. Add salt & pepper to taste; ¼ cup chopped parsley - fresh if possible. Cook for about 1 hour over low fire until the chicken is tender. Dissolve in bowl 2 tbsp. cornstarch & 1 tbsp. flour in ½ cup water; add to chicken and let boil for 5 minutes.

Chicken Rice

7 or 8 pieces of chicken, washed and drain well; season with salt & pepper & celery salt.

Rice:
1 cup of river rice
2 chopped green peppers
2 med. onions, chopped
4 stalks celery, chopped
1 tsp. salt - to taste
1/2 tsp. pepper - to taste
1/2 tsp. Basil leaf

Mix all ingredients together & place in center of baking pan. Place chicken over rice mixture so as to cover entire rice mixture. After chicken is in place, add 1 3/4 cups of water, bake in oven at 350° for 2 1/2 hours. Add a little water if needed. Rice should not be mushy.

Earnest T. Kraft

Baking time: about 1 hr.

CHICKEN MADRILENE

Mrs. Raymond Miller

Breasts & leg & thighs of 1 large frying chicken 3 lb. or over. Salt & pepper lightly, roll pieces in Peperidge Farm crumbs. Bake in shallow pan 450 degrees till golden brown. Reduce heat to 300 degrees. Add 1 can of consomme madrilene either clear or red. Baste frequently. Just before removing from oven, add ¼ cup vermouth or any dry white wine (optional). Serve with rice and any bland vegetable such as peas or asparagus.

CHICKEN & DUMPLINGS

Mrs. Geneva Kunkel

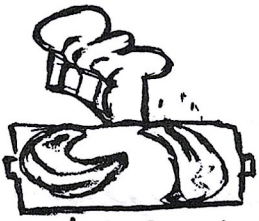
1 lg. stewing chicken
4 to 6 c. water
1 medium onion
1 tsp. curry powder
1 tbsp. parsley
4 chicken bouillon cubes
1 tbsp. celery salt
Salt & pepper to taste

Cook chicken in water until chicken leaves bone, or about 45 minutes; remove chicken from stock and let cool; pick meat from bone and put back into stock; add all ingredients to stock and let stew 15 minutes, before adding dumplings to boiling stew.

DUMPLINGS

2 cups Bisquick
1/3 cup milk
1/3 cup chicken stock
2 drops yellow food coloring

Mix all ingredients with fork. Spoon dough into boiling stew. Cook uncovered over low heat 10 minutes - cover & cook 10 minutes longer. Makes 10 to 12 dumplings.



Mrs. Lois Frederick

Stuffed Pork Chops

1 loaf stale bread
2 tbsp. butter
8 pork chops
1 sm. onion
1 tsp. Poultry Seasoning

Simmer onions in pan with butter. Pour over bread & seasoning. Mix like dressing. Add water to moisten. Make sure chops are cut thick: make pocket inside of chop & stuff with dressing. Bake at 350° until well done. Be sure to cover.

Broiled Hot Dogs

Elaine Wheat

Roll hot dogs in mustard, then roll in Corn flake crumbs. Place in broiler until done.

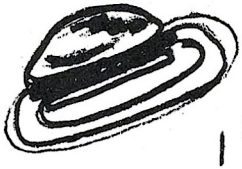
Easy Barbecue

1/3 c. chopped green pepper
1/2 c. chopped onion
2 tbsp. butter or oleo
1 can tomato soup
2 tbsp. brown sugar
1 tbsp. Worcestershire
1 tbsp. vinegar
1 tbsp. prepared mustard
Dash of hot pepper sauce

Cook green pepper and onion in butter until tender. Stir in remaining ingredients. Cover; cook over low heat about 20 minutes. Add diced cooked chicken, pork or beef and cook until meat is heated.

Mrs. Margaret Simmons

Barbecue



Mrs. Jerry Callahan

1 1/2 lb. ground beef
2 onions
1/2 jar catsup
1 can tomato soup
3/4 jar Ritters green tomato relish

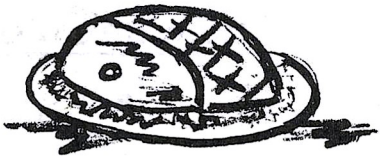
Brown meat and onions; add remaining ingredients and let simmer 1 hour.

Corned Beef Barbecue

Mrs. Catherine Baker

3 med. onions - (chopped + fried)
1 C. catsup — 2 C. water
1/4 C. Worcesterhire sauce

Mix the above well add: 1 tsp. vinegar, 1 tsp. sugar, 1 can corned beef. Simmer 1 hr. If too thin, thicken with flour and water.



GLAZED HAM — Mrs. Antoinette Frederick

Place fully cooked ham - fat side up - in open roasting pan. Heat in moderate oven (325) for approximately 30 minutes. Remove from the oven and slip off the rind at the shank end. Score the fat (dot with whole cloves, if desired) and spread with a paste made from ½ cup of brown sugar, ½ cup of crushed pineapple and ½ cup of soft bread crumbs. Return to oven and continue heating for 1½ hours or until ham is heated through and glaze is nicely browned, basting the ham occasionally with equal parts of pineapple juice and ginger ale. (I always strain the pineapple so I have enough juice to mix with the ginger ale.) Heating time -approximately 10 minutes per lb. but I always take a little longer time, according to how you like it done.

HAM CROQUETTES — Mrs. Rose Hill

2 cups cutup cooked ham
1 c. mashed potatoes
1 tbsp. chopped onion
Salt & pepper to taste
1 tbsp. water
1 egg, beaten
Cracker or bread crumbs

Combine the first four ingredients. Shape into croquettes. Add water to egg. Dip croquettes into egg mixture and roll in the crumbs. Brown in a little hot fat in a frying pan or bake in greased pan at 400 degrees. Turn while baking.

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Tuna Croquette

Preheat oven to 450°.

2 cans tuna fish
(chunk style - drain)
2/3 cup mayonnaise
1/8 tsp. pepper
1/2 tsp. Worcestershire sauce
Dash of cayenne
2 tsp. raw (1 tsp. instant) onion
1 cup soft bread crumbs

Mix thoroughly. Form into croquettes (makes about 8). Roll each in dry bread crumbs. Place on foiled covered cookie sheets. Bake 10-12 minutes or until they start turning brown.

Mrs. Shirley Brinkman

SHRIMP CREOLE

Mrs. Kay Walsh

¼ cup butter
1 large onion, chopped
½ cup green pepper, minced
1 clove garlic, minced
1 tsp. salt
¼ tsp. dried rosemary
1/8 tsp. paprika
2 cups cooked or canned tomatoes
1 beef bouillon cube
3 to 6 dashes Tabasco
1 lb. cooked, cleaned shrimp
2 to 3 cups cooked rice

Melt butter in saucepan. Add onion, green pepper, garlic; saute until tender. Add salt, rosemary, paprika, tomatoes, bouillon cube, and Tabasco. Bring to boil; reduce heat and simmer for 15 minutes. Add shrimp, heat thoroughly. Serve on rice. Serves 4.

CHINESE EGG ROLL

Mrs. Shirley McGuire

1 pkg. skeins (to be obtained at Chinese grocery store)
½ lb. frozen shrimp - diced
3 pork chops - diced fine
3 c. celery - diced fine
1 can bean sprouts
1 egg
3 bunches green onions, diced fine
1 tbsp. Accent
3 tbsp. soy sauce
1 tsp. sugar
2 tsp. salt

Mix all ingredients and refrigerate for one hour. Put ¼ cup filling in each skein and roll tightly. Deep fry or fry in frying pan, turning to fry evenly. These may be frozen and reheated later.

MARYLAND CRAB CAKES — Mrs. Christina Fahey

1 lb. Maryland crab meat
1 slice day old white bread-finely crumbled
½ tsp. salt
¼ tsp. black pepper
1/8 tsp. red pepper
3 sprigs fresh parsley, minced
2 tbsp. mayonnaise
1 egg
½ tbsp. mustard
½ tsp. butter

Place crab meat, bread, salt, black pepper, red pepper, parsley in mixing bowl. Mix by tossing lightly with fork. Mix separately 2 tbsp. mayonnaise and 1 egg, and add contents to mixing bowl, tossing lightly with a fork. Form into cakes, fry in butter - medium heat, browning on both sides.

CRAB CAKES — Mrs. Mary M. Bateman

Mix in a small bowl:
1 tsp. salt) to taste, more or less
½ tsp. pepper)
1 tsp. Old Bay seasoning
1 tbsp. dry parsley leaves
1½ tsp. dry mustard
4 saltine crackers, rolled fine
4 tsp. Baking powder

Add to 1 lb. backfin crab meat and mix lightly. Separate 2 eggs, putting yolks in one small bowl and the whites in another. Add two heaping tbsp. of mayonnaise to the egg yolks, mix thoroughly, add to the crab meat mixture and mix lightly with cooking fork. Makes about 7 or 8 crab cakes. Beat egg whites until foamy, dip crab cakes in beaten egg whites before frying in deep grease. Grease will not penetrate into crab cakes by using the egg white mixture.

Crab Casserole

2 lb. crab meat (back fin)
4 heaping tbsp. melted butter
2 tbsp. flour
1 pint milk
1 egg
2-3 tbsp. sherry wine
Parsley
Salt & pepper
Buttered bread crumbs

Mix butter & flour together in a double boiler - make like a paste. Add milk & crab meat. Heat. Remove from stove & cool. When mixture has cooled, add beaten egg (with wine added), parsley, salt & pepper. Blend & pour into greased casserole. Sprinkle bread crumbs over the top. Bake at 450° for 20 minutes.

Mrs. Margaret McElveen

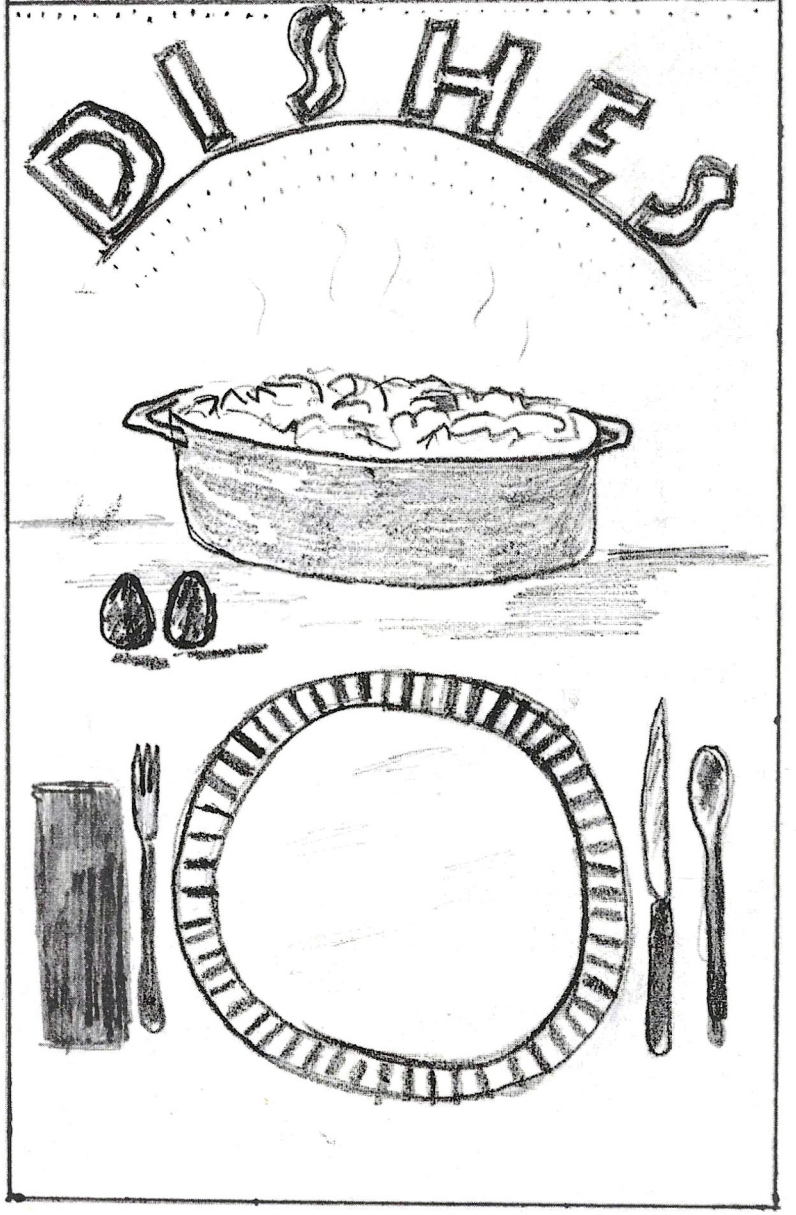
Oyster Fritters

Mrs. Edna Minter

1 pt oysters
2 cups flour
3 tsp. baking powder
1 tbsp melted fat
2 eggs, beaten
1 cup milk
1 tsp salt

Drain oysters and chop. Combine and sift the dry ingredients, beat eggs, add milk and melted fat and stir this mixture into the dry ingredients, mixing to smooth batter. Add oysters and drop by tsp. into hot fat - fry until golden brown - about 3 minutes.

MAIN DISHES



RECIPE FOR A "HOME"

Ingredients:

½ cup friendship
1 cup thoughtfulness
Pinch of powdered indulgence and loyalty
1 cup faith
1 cup hope
1 cup charity
1 spoonful gaiety
1 spoonful laughter
Tears of heartfelt sympathy

Procedure:

Take half a cup of friendship and a cup of thoughtfulness, creamed together with a pinch of powdered indulgence. Then, in a bowl of loyalty, beat very light, one cup of faith, one of hope, and one of charity. Be sure to add a spoonful each of gaiety, that sings, and also the ability to laugh at little things. Moisten with sudden tears of heartfelt sympathy. Bake in a good-natured pan and serve repeatedly.

BEEF & VEGETABLE DINNER

Mrs. Minnie Harris

2 lb. boneless chuck - cut in large cubes
2 lbs. fresh string beans-cut in half
3 med. size green peppers
4 med. size onions
1 large can tomatoes-mashed
3 dashes red pepper & a little salt

Wash meat and vegetables, take the seeds out of peppers. Make 2 layers of each - beef, beans, onions and peppers and tomatoes. The tomatoes you have left - pour over the top with a ½ cup of water. Simmer slow until done - about 2½ hours or longer. Serve mashed potatoes with it. Serves 4 people.

CHOW MEIN

Mrs. Naomi Belz

(Left over Pork, Chicken or Turkey)

2 cups pork, chicken or turkey chopped up
1 bunch chopped celery
4 onions chopped up
½ green pepper - sliced (optional)
1 can bean sprouts
4 tbsp. Soy Sauce
1 can cream of chicken soup or gravy
½ of a ¼ lb. butter
Salt & pepper

Put butter in skillet. When melted, add the celery, onions & peppers. Keep turning the vegetables for five minutes until they are sauteed good in butter. Put lid on; turn down low & let steam for about 15 minutes. Add pork, cream of chicken soup or gravy, bean sprouts, Soy Sauce, salt & pepper. Put lid on and turn down low & let steam for about 10 minutes. Serve with steamed rice & chow mein noodles. Serves about 4.

Mrs. Catherine Reynolds

Brown Stew

1 lb. beef cubes
2 pork chops
Salt
Pepper
Thyme
2 onions
2 carrots
2 potatoes

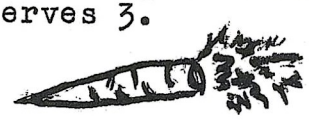
Flour the cut-up pork and beef cubes Brown in margarine. When good and brown, pour off excess grease; cover with water, cook slowly for ½ hour; add onions & carrots, salt & pepper to taste; add pinch of thyme; simmer again for ¼ hour; add potatoes, during add water when needed. Top the finished stew with pastry squares and sere with A toss salad.

PORK CHOPS AND CELERY GRAVY

Mrs. Patricia King

6 pork chops
1 can cream of celery soup
1 can mushrooms
6 very small onions
Pinch of thyme
½ cup water
3 carrots, cut in half and lengthwise
Salt and pepper
OPTIONAL - 1 can of potatoes or serve gravy over mashed potatoes

Brown pork chops thoroughly on both sides, salt and pepper. Add rest of ingredients and simmer 45 minutes. Serves 3.



PORK AND BEEF POT PIE

Mrs. Pauline Welch

1 lb. pork cut in pieces
1 lb. beef cut in pieces
2 onions cut up - cover with water
celery cut up - 4 or 5 stalks
Salt & pepper to taste

Cook until done, then add 6 cut up potatoes. When they boil, add drop dumplings and some parsley.

Dumplings -
1 cup flour - a little salt - ¼ tsp. baking powder - mix together. Add a little water to make a soft dough; roll thin and cut in squares, drop in boiling stew. Cook until done - about 20 minutes.

Crust for casserole-
2 cups Bisquick - 1 tsp. sugar - add water to make dough. Roll thin and cover top of casserole.

Mrs Mary C. Forero

=Pork Chops Casserole=

Pork chops
Potatoes
Onions

Milk
Salt
Pepper

Peel amount of potatoes to suit your family and slice very thin. Peel and chop onions. Place a layer of potatoes and onions, salt and pepper. Repeat. Pour one inch of milk in the bottom of the casserole. Lay chops on top and loosely cover with aluminum foil. Bake in 350 degree oven for approximately 1 1/2 hrs.

SKILLET MACARONI & BEEF

Mrs. Shirley McGuire

1½ lb. ground beef
2 tbsp. Wesson oil
½ lb. uncooked macaroni-elbow
½ c. minced onion
½ c. green pepper
2 - 8 oz. cans tomato sauce
1 c. water
1 tsp. salt
½ tsp. pepper
1 to 1½ tbsp. Worcestershire sauce

Lightly brown ground beef in skillet. Remove from skillet. Cook onion and green pepper in meat fat until onion is soft. If meat fat not sufficient to prevent sticking, add Wesson oil. Return meat to skillet, add tomato sauce, water, salt, pepper, Worcestershire sauce and macaroni. Cover and simmer 25 minutes or until macaroni is done. Serves 6.

HAMBURGER CASSEROLE

Mrs. Pat Cimino

3/4 lb. hamburger
3 cups egg noodles
½ to 1 cup of favorite cheese
Butter
¼ cup milk
Salt & pepper

OPTIONAL- Catsup or tomato sauce

Cook noodles, then drain. Crumble up the uncooked hamburger in noodles; mix well. Fold in about 5 pats of butter, salt & pepper and milk. You can add ¼ cup of catsup or your own sauce. Top with cheese. Bake at 375 degrees about ½ hour. You can add your own seasoning such as: onion salt, garlic, etc. along with your salt & pepper.

Baked Pork and Beans

2 lb. Great Northern Beans
½ lb. brown sugar
1 bottle catsup
2 to 3 lbs. pork (sliced thin)

Soak beans overnight. Boil beans in salted water until tender. Leave enough water in beans to barely cover them. Add brown sugar & catsup. Stir until thoroughly mixed. Place pork chops throughout the beans. Bake at 350° until bubbly and pork chops are done.

Mrs. Shirley Belz

PASTITSIO — Mrs. Ann Pardue

1½ lbs. ground beef
1½ lbs. long macaroni
Salt & pepper
Parmesan cheese
3 eggs
1½ pts. milk
Tomato sauce

Boil macaroni in salted water until almost done. While macaroni is cooking, brown the ground beef in fry pan and add salt & pepper to taste. Drain cooked macaroni. Now make a layer of macaroni and a layer of the ground beef in a buttered 9" by 12" pan. Sprinkle cheese over ground beef. Continue making layers of macaroni, ground beef and cheese. Next, beat eggs and milk well and pour over layers in pan. Spoon tomato sauce on top and bake in 375 degree oven for 1 hour or until set. (Push macaroni down into the milk from time to time during baking with a spatula.) Cool and cut in squares for easy handling. Squares may be reheated before serving.

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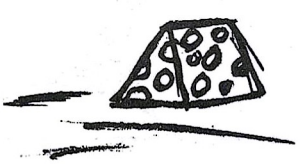
Macaroni and Cheese

Mrs. Jane Jancius

1 pkg. (8 oz.) macaroni - cooked as directed
2 tbsp. butter or oleo
2 tbsp. all purpose flour
½ tsp. salt
2 ½ cups milk
½ lb. sharp cheese - grated or cut in small pieces *

Use 3 qt. uncovered casserole. Preheat oven to 350°. Baking time - 1 hr. Place butter in skillet; when melted, add flour & salt. Stir until blended. Add milk to flour mixture, stirring constantly until ingredients are well blended; cook until thickened; add cheese and immediately remove from range. Stir until cheese is melted. Grease casserole; place macaroni in casserole; pour cheese sauce over macaroni. Bake.
serves 4 - 6.

* use ½ mild cheese.



MACARONI-BACON-TOMATO SAUCE

Mrs. Rita Cook

Cut 6 slices of bacon in small pieces and fry. Cut up about 3 onions and fry them in same grease; then add 2 cans tomato sauce and 1 tsp. sugar. Cook macaroni, drain good - put the macaroni in sauce and simmer about 10 minutes.

MACARONI - BACON DISH

Mrs. Maria C. Lovett

1 lb. elbow macaroni
6 slices bacon
4 tbsp. (2 oz.) butter
Parmesan cheese (grated)

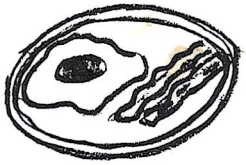
Cook macaroni according to instructions. Cut bacon into ½ inch pieces and fry. Drain most of the bacon grease. Add butter to bacon - melt butter over low fire until it starts bubbling. (Do not fry butter). Drain the macaroni well. Sprinkle parmesan cheese abundantly over the macaroni. Add the mixture of bacon and butter. Serve piping hot. Serves 4 to 6 people.

HAM AND EGG PIE

Mrs. Edna Mixter

4 eggs
¼ tsp. baking powder
¼ tsp. pepper
½ cup milk
2 cups cooked ham, cubed
1 cup grated cheese

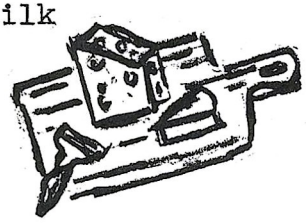
Roll dough and line 9 in. pan. Beat the eggs slightly, add pepper, baking powder, milk, ham and cheese. Pour ham mixture into unbaked pie shell - bake for 20 minutes at 475 degrees until knife inserted comes out clean.



HAM AND POTATO CASSEROLE

Mrs. Terry Linardi

Sliced potatoes
Sliced onions
Sliced ham
Grated Cheddar cheese
Salt & pepper
Butter or oleo
Parsley flakes
Flour
Milk



Butter casserole dish well. Start with a layer of potatoes, then onions. Sprinkle with parsley, flour, salt & pepper & grated cheese. Top with ham slices. Make as many layers as desired. Make the last layer grated cheese. Dot with butter. Pour milk over to just below the top. Bake uncovered at 400 degrees about 45 minutes.

WHAT AM I?

I'm no dedicated home-maker;
(but I'm more than a wife.)
I'm more than a mother;
(and that's much of my life.)
I am more than a nurse;
(and I studied for years.)
Much less than a saint;
(I've caused many tears.)
I'm not a good teacher;
(I have no degree.)
I am not an economist;
(with money I'm free.)
I'm a little of all these
Many things, I guess;
And without You, Lord,
I'd be just a mess.

A.V.O.

ANDRE'S OLD WORLD LASAGNE

Mrs. Joyce Kunkel Amato

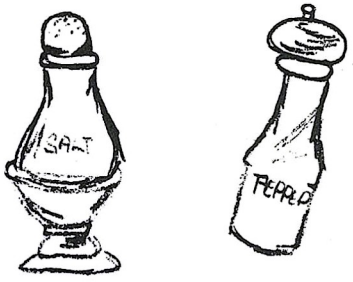
PART I

1 lb. Lasagne noodles
2 lg. cans Contadina tomato paste
2 tbsp. grated Romano cheese
1 tbsp. minced onion
1 lb. ground pork & beef - mixed
1 pkg. McCormick's spaghetti sauce mix with herbs
4 cups water
1 tbsp. sugar
1½ tsp. oregano
Salt & pepper to taste

PART II

1½ lbs. Ricotta or cottage cheese
½ lb. shredded Mozzarella cheese
¼ cup. Romano cheese
4 eggs
1 tsp. salt
1/8 tsp. pepper
¼ tsp. oregano

Saute meat, breaking it into small pieces. Add dash of Accent to meat. Add all ingredients of Part I to meat: let simmer for 2 hours over medium flame - stirring often. Cook lasagne noodles for 12-15 minutes in 6 qts. of water- add 2 tbsp. salt, and 1 tbsp. oil to water. Drain. Prepare filling by mixing ingredients of Part II. In greased 13" pan, place a little sauce in bottom, then lasagne noodles, then cheese filling, then noodles, alternating. Cover top layer of noodles with sauce and sprinkle with Romano cheese. Bake in pre-heated oven at 375 degrees for 40 minutes. Serve hot. Makes 8 to 10 servings.



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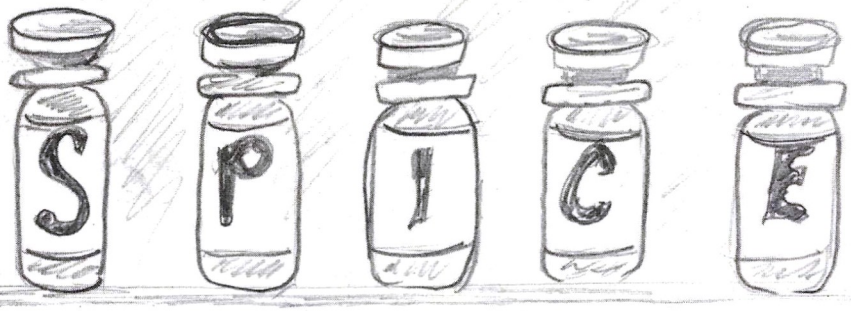

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PEACH DELIGHT — Mrs. Mary Becker

1 large can sliced peaches
½ bag large marshmallows cut in ¼
1 small carton of whipping cream

Drain peaches and cut in bite size. Quarter marshmallows and mix. Whip cream and fold into the peach mix.

PEACH COBBLER — Mrs. Rita Cook

Slice peaches in 9" square pan.
Sprinkle with:

2/3 cup sugar)
2 tbsp. flour) mixed
½ tsp. cinnamon)

Dot with 2 tbsp. of butter.
Sift together:

1 cup flour — 2 tbsp. sugar
1½ tsp. baking powder — 1 tsp. salt

Add: 1/3 cup cooking oil
3 tbsp. milk
1 egg

Stir thoroughly with a fork and drop by spoonfuls on fruit. Bake in oven (350 degree) for 40-50 minutes until brown.

BREAD PUDDING — Mrs. Shirley Belz

3 eggs
½ qt. milk
3/4 cups sugar
Dash nutmeg
Dash salt
Bread

Use 1 -½ qt. casserole. Grease well with butter. Cut up bread to top of bowl. Add custard mixture; beat together thoroughly the eggs, milk and sugar - add the nutmeg and salt. Dot top with butter. Bake at 350 degrees until knife comes out dry.

APPLE CRISP — Mrs. Edna Mixter

Slice apples (or peaches) in pie plate. Sprinkle with sugar and cinnamon, dot with butter. (2-3 apples).
Mix -
½ cup sugar
½ cup flour
1 tsp. baking powder
Dash of salt
1 whole egg

Drop mixture over sliced fruit and bake in 350 degree oven.

APPLE FRITTERS — Mrs. Edna Mixter

1½ cups flour
2 tsp. baking powder
¼ tsp. salt
2 tbsp. sugar
1 egg
3/4 cup milk
4 medium apples

Cut apples (pared) into small pieces. Make batter with other ingredients, mixed well - mix in apple pieces - drop by spoonful into deep fat - fry about 5 minutes. Turn to brown on both sides. Serve warm.

Strawberry-Pineapple Ice Cream

- Mrs Louise Collavini

1 pint sour cream
2 pkg. frozen sliced strawberries
1 can crushed pineapple
1 cup sugar

Mash strawberries with a fork & mix juice & mashed berries with sour cream. Drain juice from pineapple, then add drained pineapple to mixture. Stir sugar in until well mixed. Place mixture (which will not be thick) in large mold or a pan 11 x 7 inches. Place in the freezer for 2 to 3 hours.

Banana-Gingerbread Shortcake

- Mrs. Ann Lessner

Bake a gingerbread mix. Cut it lengthwise into two layers. Then put whipped cream and sliced bananas between the layers and on top. Refrigerate until ready to serve.

PRINCESS MARGARET'S

WEDDING CAKE

Mrs. Mary Wisner

Red Velvet Cake

½ cup shortening
1½ cups sugar
2 eggs
2 tbsp. cocoa
2 oz. red food coloring
1 tsp. salt
1 tsp. vanilla
1 cup buttermilk
2½ cups cake flour
1 tbsp. vinegar
1½ tsp. soda

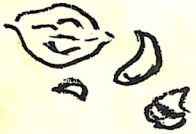
Cream together shortening, sugar & eggs. Make a paste with cocoa and food coloring and add to cream mixture; mix salt and vanilla with buttermilk; add alternately with flour to cream mixture. Mix soda and vinegar & fold into mixture. Do not beat. Bake in two 9" layer pans for 30 minutes at 350 degrees.

WALNUT CAKE

Mrs. Mary Catherine Hubbard

½ lb. butter
1 lb. 10X sugar
4 eggs
1 cup water
3 cups flour
1 tsp. baking powder
¼ tsp. salt
1 tsp. vanilla

Flour and grease tube pan; cream butter and sugar; add 1 egg at a time; beat well after each egg; take 1 cup of flour and add walnuts. To the sugar mixture, add alternately the dry ingredients and water and vanilla; last add the flour with the walnuts; make sure you beat well with each adding of ingredients.
Bake at 325 degrees for 1 hour - 15 min.



(Good.) And for Coconut Cake

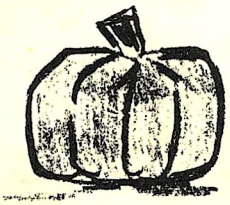
Hot Milk Cake

4 eggs beaten very light
2 cups sugar beaten into eggs
2 cups flour, sifted
2 tsp. vanilla; pinch of salt

Mix altogether, sprinkle 2 tsp. baking powder on top of mixture. Melt 1/4 lb. butter or margarine in 1 cup of milk; fold into cake mixture. Makes two 9 in. layers. Bake about 1/2 hr at 350°. Use icing you prefer.

Marge Jeunette

PUMPKIN WALNUT CAKE



Mrs. Shirley McGuire

3 cups sifted flour
2 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
3½ tsp. cinnamon
4 large eggs
2 cups sugar
1½ cup corn oil
1 can pumpkin (1 lb.)
1 cup chopped walnuts

On waxed paper sift together; flour, baking powder, soda, salt & cinnamon. In large bowl, beat eggs at a high speed until white and yellow are combined. Gradually add sugar, beating until thick and lemon color. Beating constantly, pour in corn oil. With mixer at low speed, blend in dry ingredients, alternating with pumpkin. Beat until smooth. Stir in walnuts. Pour in ungreased tube pan. Bake at 350 degrees for 1 hour and 10 min. When cake has cooled, sprinkle powdered sugar on top.

CHOCOLATE DELIGHT CAKE

Mrs. Elizabeth Peddicord

Mix: 2 cups sifted flour
2 tsp. Baking powder
6 tbsp. cocoa
1½ cups sugar

Mix these ingredients well. Mix in a separate bowl: 1 cup water
½ pint Miracle Whip Salad Dressing
2 tsp. vanilla

Mix this well and combine with dry ingredients Bake at 375 degrees for 30 to 35 minutes or until cake springs back when touched. Tube or layer pans.

Frosting:
½ lb. 10x sugar
1 small pkg. of Phila. cream cheese
1 tsp. butter
2 tsp. vanilla

Beat well: if too stiff, add 1 tbsp. milk.

German Chocolate Cake

1 Box Betty Crocker German Choc. Cake Mix
1 Box Whip and Chill
1 cup whipping cream

Prepare and bake cake mix according to directions. Prepare Whip and Chill according to directions using whipping cream as liquid.

Spread prepared Whip and Chill between layers, reserving one-fourth for top.

Mrs. Charlotte Fisher

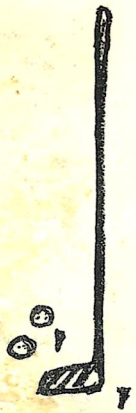
Minnehaha Cake

1/2 cup butter, 1 1/2 cup sugar, 3 eggs, 1 cup milk, 2 1/2 cups flour, 2 tsps. baking powder, 1 tsp. vanilla. Beat well and bake in 3 or 2 layers pan. Heat oven 400° and bake for about 25 minutes or you try it with tooth pick.

Mrs. E. Foose

PRESIDENT EISENHOWER CAKE

Mrs. Teresa Gray



½ cup butter
2 cups sugar
3 eggs (separate & beat egg whites until stiff)
1 cup sour milk (or 1 cup whole milk & 1 tbsp. vinegar)
2½ cups flour
1 tsp. baking soda
1 tsp. baking powder
2/3 cup cocoa) dissolve in
1 tsp. vanilla) ½ cup of
½ tsp. salt) boiling water

Sift flour, soda, baking powder & salt. Cream shortening slowly; beat in sugar & egg yolks & vanilla. Add cocoa then flour mixture alternately with milk. Fold in stiffly beaten egg whites. 3 layers or 2 layers. Bake at 375 degrees for 25 minutes.

CARAMEL GINGER CAKE

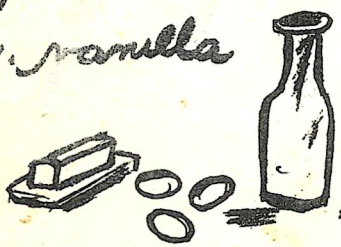
Mrs. Virgie Wheeler

½ cup margarine (creamed)
Add 1½ cups brown sugar & cream well: add 1 tsp. vanilla, 2 eggs, one at a tim beating well after each.
Sift: 2½ cups all purpose flour with:
2 tsp. baking powder
1 tsp. salt
1 tsp. ground ginger
¼ tsp. soda
Add to creamed mixture, alternating with 1½ cups milk, beating well with each addition. Bake in greased & lightly floured 13 x 9 x 2" pan in 350 degree oven for 35-40 minutes. Cool thoroughly. Frost with butter icing.

Very Good

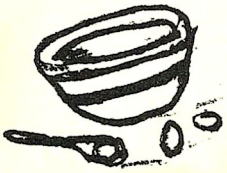
Cold Oven Cake

½ lb. butter
3 cups sugar
1 cup milk
½ tsp. salt
1 tsp. vanilla
½ cup shortening
5 eggs
3 cups flour
½ tsp. Baking Powder
1 tsp. lemon juice



Bake 1 hr. 40 minutes at 325°. Do not light oven until you put the cake in, do not open oven door before the hour & 40 minutes are up. Let set about 10 minutes before taking out of pan. Could double the amount of flavoring, if you care to.

Mrs. Marie Jeannette



FRUIT COCKTAIL CAKE

Mrs. Ann Lessner

2 cups all purpose flour
1½ cup white sugar
1 can fruit cocktail (2 cups)
½ cup chopped English Walnuts
2 tsp. baking soda
2 eggs
Juice from cocktail
½ cup finely packed brown sugar

Sift flour & soda together; add white sugar & mix. Drain cocktail & add juice to dry ingredients. Add eggs & stir thoroughly. Add fruit cocktail & mix well. Pour in 8 x 12" pan & sprinkle with ½ cup walnuts & ½ cup brown sugar. Bake at 325 degrees for 30 to 40 minutes.

Glaze: 3/4 cup white sugar ¼ cup butter
½ cup Pet Milk
Boil for 5 minutes and add 1 tsp. vanilla. Pour over cake while both are warm.

RUM CAKE

Mrs. Rita Coles

1 pkg. (2 layer) yellow cake mix
1 pkg. (3 3/4 oz.) instant vanilla pudding mix
½ cup pure vegetable oil
4 eggs
2/3 cup water
1/3 cup Rum

Glaze: 1 1/3 cup sugar; 2 tbsp. water; 2 tbsp. Rum; 1 tbsp - grated orange rind.

Heat oven to 350 degrees. Grease & flour 10" tube pan. Combine cake ingredients in large bowl of mixer. Blend on low speed. Beat at medium speed 4 min. Turn into pan & bake 45-50 min. until cake springs back when lightly touched with fingers. Cool 10 min. in pan & remove. Combine glaze ingredients in sauce pan & simmer 5 min. Brush over warm cake; repeat while cake cools.

Fresh Apple Cake

Oven 350° - lightly oil bake pan

1-1/2 cups Wesson Oil
2 cups sugar
3 eggs beaten well
Add:
2 tsp. vanilla
3 cups flour
1/2 tsp. salt
1 tsp. baking soda
1 tsp. cinnamon
3 cups apples chopped fine- or cut chunks
1 cup nuts may be added
1 cup raisins

Bake 50-60 minutes or until done.

Sandy Worden

Delicious

FRUITED APPLESAUCE CAKE

Mrs. Dorothea Wolle

3½ cups flour
1 tsp. soda
1 tsp. cloves
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
2 cups hot applesauce
1 cup margarine
2 cups sugar
2 eggs (well beaten)
2 cups raisins
2 cups chopped nuts
½ cup conserved fruit
1 tsp. vanilla

Cream margarine & sugar; add eggs & blend till creamy. Sift flour & soda with the spices in another bowl. Put raisins, nuts & fruit in a bowl & add a few tablespoons of flour mixture to coat each piece. Now add dry ingredients to creamed mixture alternately with hot applesauce. Fold in nuts & fruit & vanilla. Bake in ring pan or 2 loaf pans in 350 oven for 1 hour or until done.

SUGAR & SPICE CAKE

Mrs. Dorothea Frederick

1 cup packed brown sugar
3/4 cup gran. sugar
1 tsp. salt
3/4 cup shortening
4 eggs
1 tsp. vanilla
2¼ cups sifted flour
1 tsp. baking soda
1 tsp. cinnamon
½ tsp. ground cloves
¼ tsp. each ground nutmeg & allspice
1 cup buttermilk- or sweet milk plus 1 tbsp. vinegar.

Blend brown & granulated sugars & salt in a large bowl. Cream sugar mixture & shortening thoroughly. Beat eggs into creamed mixture, one at a time, until light & fluffy. Add extract; sift together flour, soda & spices. Add parts of flour mixture & buttermilk alternately to creamed mixture, blending well after each addition. Turn into 2 greased & floured 9" pans. Bake at 350 for 35-40 minutes.

JEWISH APPLE CAKE

6 thinly sliced apples
2 tsp. cinnamon
3 tbsp. sugar

Mix in a bowl and set aside, while mixing the following in large bowl.

3 c. unsifted flour
2½ c. sugar
1 c. oil
4 unbeaten eggs
½ tsp. salt
1/3 c. orange juice
2½ tsp. vanilla
3 tsp. baking powder

Beat until smooth.

Grease and flour a large tube pan. Alternate batter and apples, beginning with batter and ending with apples. Bake at 350 for 2 hours.

DORIS APPLEBY

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CARROT-PINEAPPLE CAKE

Mrs. Virgie Wheeler

Sift together into large mixing bowl:
1½ cups all purpose flour
1 cup sugar
1 tsp. baking powder
1 tsp. soda
1 tsp. cinnamon
½ tsp. salt
Add: 2/3 cup salad oil or Wesson oil
2 eggs
1 cup finely shredded carrots
½ cup crushed pineapple (with syrup)
1 tsp. vanilla

Mix until all ingredients are moist; beat 2 minutes at medium speed on electric mixer. Bake in greased & lightly floured 9 x 9 x 2" pan in 350 oven about 35 minutes. Cool.

FROSTING:
Frost with cream cheese icing: Cream together 1 (3 oz.) pkg. cream cheese; 4 tbsp. margarine. Beat in 1 tsp. of vanilla, dash of salt. Gradually add 2½ cups of 10X sugar, blending well. Stir in ½ cup chopped pecans.

BAKING HINT

When making cake calling for nuts and fruits, use a spoonful or two of the dry ingredients to coat the fruit before adding to batter. This will keep nuts and fruits evenly distributed in the cake.

HALVAH (Farina Honey Cake)

Mrs. Joseph Frederick

½ lb. butter
5 eggs
2 cups sugar
2 cups farina (or cream of wheat)
2 cups flour
2 tsp. baking powder
1 tsp. baking soda
2 cups milk
Dash of salt
1 tsp. vanilla
(cup of chopped nuts, if desired)

Melt butter over very low flame; beat eggs lightly & add sugar beating continuously. Add melted butter, farina, baking powder, baking soda, milk, salt & vanilla. Bake at 350 degrees for 45-50 minutes.

SYRUP: 3 cups water; 3 cups sugar; 1 stick cinnamon; boil, and pour over cake while it is still hot.

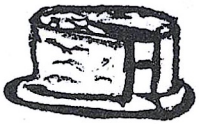
BAKING HINTS

Add 2 tbsp. boiling water to the butter and sugar mixture. This makes a fine textured cake.

Shortly before taking cupcakes from oven, place a marshmallow on each for frosting.

When icing a cake, the icing will not run off if a little flour is dusted on the surface of the cake.

Do not grease the sides of cake pans. How would you like to climb a greased pole?



WAR CAKE — Mrs. Edna Harris

This cake came out during World War I and contains no eggs, butter or milk. No standard measuring utensils are used. I use a large white coffee cup (the kind men like to use) for measuring sugar, flour and water. A regular serving spoon or tablespoon is used to measure shortening and a regular teaspoon or coffee spoon is used for measuring salt, spices and baking soda.

Combine in a large saucepan:

2 cups sugar - level
1 tsp. salt - level
1 heaping tsp. cinnamon
1 heaping tsp. ground cloves
1 box seedless raisins
2 heaping tbsp. lard or shortening (I use Crisco)
2 cups boiling water

Stir all ingredients until sugar is thoroughly dissolved. Boil mixture for 5 minutes after it starts to boil. Remove from fire and cool until mixture is luke warm. When mixture is just lukewarm add:

3 cups flour (do not sift), one at a time & stir well to dissolve all lumps (do not beat)
1 heaping tsp. baking soda dissolved in 2 tsp. boiling water. (I dissolve soda & water in a tea cup after I add flour & stir it all in. Then add soda to mixture & stir until well mixed.

Pour cake mixture into greased and floured Bundt pan (I use PAM in mine instead of grease & flour or you may use 2 - 1 qt. glass baking dishes (round) which have been well greased & floured. Bake in a very slow oven (325) for 1 hour or until cake tester comes out clean. Do not use an electric mixer on this cake.

Mrs. Pat Krug

Cinnamon Coffee Cake

1 c. granulated sugar — 2 eggs
2 tbsp. melted butter — 2 c. flour
2 tsp. baking powder — 1 c. milk

Beat eggs, add sugar & beat thoroughly; add milk alternately with flour + baking powder add butter. Bake in sheet pan 25 min. 375°

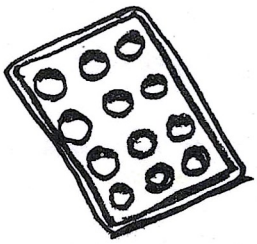
Before baking, sprinkle with topping:
Pour over top - 3 tbsp melted butter
Sprinkle: 6 tbsp sugar mixed with 2 tbsp. cinnamon

BLACK BOTTOM CUP CAKES (40 small)

Mrs. Rose Balzano

Combine 8 oz. pkg. cream cheese
1 beaten egg
1/3 cup sugar
1/8 tsp. salt
Beat well. Stir in 1 pkg. chocolate chips.
Set aside.

Sift together 1½ cups flour (plain)
1 cup sugar
¼ cup cocoa
1 tsp. baking soda
½ tsp. salt
add 1 cup water
1/3 cup cooking oil
1 tbsp. vinegar
1 tsp. vanilla
Beat well. Fill cup cake liners with the last mixture. Then drop ½ tsp. of the first mixture on top of each. Bake in 350 degree oven about 20 minutes.



Use small muffin tins and tea size liners.

CHOCOLATE TRUFFLES

Mrs. Lucretia Simms

Melt 2 cups chocolate chips over hot water.
Add 3/4 cup sweetened condensed milk.
¼ tsp. vanilla
¼ tsp. almond extract
Dash of salt

Pour on waxed paper. Chill 30 minutes.
Shape into balls & roll on jimmies.

COFFEE CAKE

Mrs. Mary Little

¼ lb. soft butter or margarine
1 cup sugar
2 eggs, beaten lightly
½ pint dairy sour cream
1 tsp. vanilla
2 cups sifted flour
1 tsp. baking powder
1 tsp. baking soda
¼ tsp. salt
½ cup chopped walnuts
¼ cup sugar
1 tsp. cinnamon
mixed with a little butter for topping.

Cream butter & sugar well. Add eggs, sour cream & vanilla; beat until well blended. Sift flour, baking powder, baking soda & salt together. Add gradually to the creamed mixture beating after each addition. Mix: walnuts, sugar, cinnamon mixture together. Butter a tube pan; pour half batter, sprinkle over top with ½ of the nuts & sugar mixture. Add remaining batter, rest of nut mixture & bake at 350-375 for 30 to 35 minutes.

CHOCOLATE ICING

Mrs. Rita Beil

4 sq. chocolate
1/8 lb. butter
10 tbsp. milk
¼ tsp. vanilla
10X sugar

Place chocolate, butter & milk in a saucepan; heat slowly, stirring constantly until the chocolate is all melted. Remove from heat & add vanilla. Mix in enough sugar (about 3/4 lb.) to make it the consistency for spreading on the cake.

WHIPPED CREAM ICING

Mrs. Betty Reynolds

1½ cup milk
2 tbsp. corn starch
½ cup sugar
½ lb. margarine
1 tsp. vanilla

Make mixture of corn starch & ½ cup milk - heat remaining milk to lukewarm; then add cornstarch mixture. When thick, remove from stove and cool. Cream sugar, butter and vanilla. Add creamed mixture to well cooled cornstarch mixture & whip. Spread on cake & keep in refrigerator. Tastes just like whipped cream.

OLD FASHIONED CHOCOLATE FROSTING

Mrs. Peggy Linardi

4 tbsp. butter
2 cups granulated sugar
½ cup milk
2 sq. butter chocolate
Vanilla

Melt butter in a saucepan; add sugar & milk, and bring to a boil, stirring constantly. Cook over low flame for 10 to 12 minutes, and gradually add 2 squares butter chocolate, melted, stirring constantly. Remove from the fire & beat the icing until thick enough to spread. Add vanilla to taste. If the icing hardens before the cake is completely frosted, soften it over hot water, or add a few drops of hot water to the frosting.

A MEASURE OF SUCCESS

EQUIVALENTS

dash	-	less than 1/8 tsp.
1 tbs.	-	3 tsp.
1 cup	-	16 tbs.
1 pt.	-	2 cups
1 qt.	-	2 pints
1 lb. fat	-	2 cups
1 lb. flour	-	4 cups
1 lb. sugar	-	2 cups
1 lb. 10X sugar	-	2 2/3 cups
1 lb. brown sugar	-	2 2/3 cups
Juice of 1 lemon	-	2½ - 3½ tbs.
Juice of 1 orange	-	5 - 6 tbs.

SUBSTITUTIONS

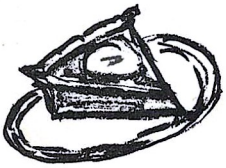
1 sq. chocolate	-	¼ cup cocoa
1 tsp. baking powder	-	½ tsp. soda and ½ tsp. cream of tartar
1 cup cake flour	-	1 cup all-purpose flour less 2 tbs
1 cup milk	-	½ cup evaporated milk and ½ cup water

Washington Delight

Mrs. Virgie Wheeler

1 8oz pkg. cream cheese
1/4 c. sugar
1/2 tsp. vanilla
1 egg
1 9 in. graham cracker crust
1 lb. 5 oz. can cherry pie filling

Combine softened cream cheese, sugar, vanilla, until well blended. Add egg - mix well. Pour on graham cracker; bake at 325° - 15 minutes. Cool; top with pie filling - Chill



LEMON MERINGUE PIE

Sister M. Helena

3 egg yolks
2 cups sugar
3 large size lemons (juice & pulp)
¼ tsp. salt
1 tbsp. butter
3 heaping tbsp. cornstarch
2 cups water

Mix egg yolks and sugar together - beat until creamy. Add the juice of lemons and water. Mix well - add salt. Mix cornstarch with a little water and add to the above mixture. When mixture is hot, add butter. Cook over a low flame, stirring constantly. Double boiler can be used if so desired. Make meringue as usual - pour filling in pie shell and bake.

APPLE CRUMB PIE

Mrs. Shirley Belz

1 single crust pie shell unbaked
4 or 5 medium apples (sliced)
½ cup sugar - 1 tbsp. flour - 1 tsp. cinnamon
½ cup flour
¼ cup sugar
½ stick butter

Place sliced apples into pie shell. Add sugar-flour-cinnamon mixture. In separate bowl, combine ½ cup flour with ¼ cup sugar & ½ stick butter. Mix together with pastry blender until crumbly. Sprinkle crumb mixture over apples. Bake at 400 degrees for about 40 minutes or until brown.

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CHEESE PIE

Mrs. Ethyline McGraw

Bake 45 to 50 minutes at 400 degrees

3 eggs
3/4 cup sugar
Dash of salt
1½ tsp. vanilla
1 cup cream (table cream)
1½ tsp. flour
1 tsp. cinnamon
2 cups cottage cheese

Mix the above ingredients in order shown. Bake in 9" pie shell.

JANE'S ORIGINAL SWEET POTATO PIE

Mrs. Jane Frazier

(1 crust)
4 medium sweet potatoes
¼ lb. butter (melted)
3 eggs
1¼ cup sugar
6 oz. evaporated milk
1 tsp. nutmeg
1 tsp. vanilla

Boil sweet potatoes in jackets until tender. Peel skin off. Beat with beater while hot until smooth and all lumps are out. Add butter and eggs. Beat well. Add sugar, milk, nutmeg & vanilla. Beat well. Mixture may be thin to begin. It thickens while cooking. Pour mixture into 9" pie tin, which has been lined with piecrust. Bake for 45 minutes on 375 degree temperature.

COCOANUT CREAM PIE

Sister M. Helena

3 egg yolks
½ cup sugar
1 tbsp. butter
2 cups milk
Pinch of salt
3 tbsp. cornstarch
½ cup fresh cocoanut
Nutmeg to taste
1 tsp. vanilla

Mix egg yolks and sugar together. Add milk, butter, salt and cornstarch. Cook until mixture begins to thicken; then add cocoanut. When thick enough for pie shell, add vanilla. Make meringue as usual and top with cocoanut and bake until brown.

To make peach meringue pie, use same recipe by substituting peaches for cocoanut.

CREAM CHEESE PIE

Mrs. Gertrude Wood

24 squares graham crackers
(1½ cups crumbs)
3 tbsp. butter, melted
1 tbsp. sugar
1½ lb. cream cheese
at room temperature
5 eggs
1 cup sugar
1½ tsp. vanilla
Topping (see below)

Crush graham crackers & mix with butter & 1 tbsp. sugar. Press over bottom of 13 x 9 x 2 inch baking pan. Beat cream cheese; beat in eggs, one at a time, then 1 cup sugar & the vanilla. Spread over cracker mixture in pan. Bake in preheated oven - 300 - for 1 hour. Remove from oven and allow to stand for 5 minutes. Spread topping over cream cheese mixture and bake at 300 degrees for 5 minutes. Topping: Mix together 1 pint of sour cream, ½ cup sugar and 1½ tsp. vanilla.

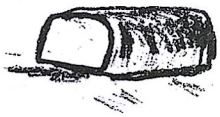
Rum Pie

Mrs. Nancy Lubman

2 level tsp. gelatin
1/4 cup water
3 egg yolks
1/2 cup sugar
1/4 cup Rum
1 pint whipping cream
1 baked pie shell
Dash of yimmies (chocolate)

Soak gelatin in water. Meanwhile, beat the egg yolks; add sugar & stir. Next stir in the rum. Stir constantly. Whip the cream in a separate bowl. Heat the gelatin on a low light until just dissolved. Drop this into the rum mixture, stirring all the time. Fold in 1/2 pint whipped cream. Pour this mixture into baked pie shell. Chill for several hours. Add remaining 1/2 pint whipped cream around top edges of pie. Then sprinkle yimmies around the center.

QUICK OATMEAL BREAD



Mrs. Donaldson

1 cup. evaporated milk
2 tbsp. vinegar
1 cup quick cooking oats (uncooked)
1 egg
½ cup firmly packed brown sugar
1 cup sifted flour
1 tsp. salt
1 tsp. soda
1 cup raisins
2 tbsp. shortening, melted

Stir vinegar into evaporated milk, and pour mixture over rolled oats. Beat egg until light. Add sugar gradually and beat until fluffy. Add the oat mixture and mix well. Sift the flour, salt and soda together into the egg mixture. Blend well. Stir in raisins and the melted shortening. Pour into a greased loaf pan which has been lined with waxed paper. Bake in preheated moderate oven - 350 - until a toothpick inserted in center comes out clean. (about 50 minutes).

WHITE NUT LOAF

Mrs. Ellen Sipple

Preheat oven to 350 degrees.
Mix together thoroughly -
3/4 cup sugar
2 tbsp. soft shortening or cooking (salad) oil such as Wesson
1 egg
Stir in: 1½ cup milk - Sift together and stir in: 3 cups sifted flour, 3½ tsp. double-action baking powder, 1 tsp. salt. Blend in 3/4 chopped nuts (walnuts).
Pour into well-greased loaf pan. Let stand 20 minutes before baking. Bake 60 to 70 minutes in moderate oven (350). Serve warm or cold. Cut with thin sharp knife.

Baking Powder Missing 2 Teaspoons

Banana Bread

Mrs. Geri Hood

1 3/4 Cups flour
1 1/4 tsp. baking soda
3/4 tsp. salt
1/3 Cup shortening
2/3 cup sugar

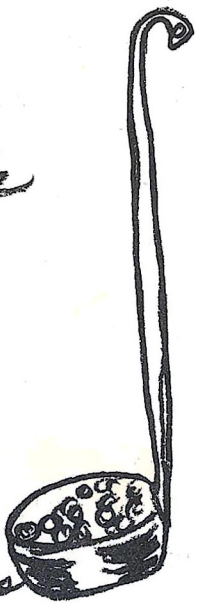
2 eggs (slightly beaten)
1 cup bananas (mashed)
2-3 ripe bananas

Sift flour - measure - add baking powder, soda, salt Cream shortening - add sugar - Continue beating till fluffy. Add eggs. Add dry ingredients alternately with bananas. Stir - do not beat. Bake in greased pan (9 1/2 x 5 1/2) at 350° for 1 hour.

Fast Do-Nut Holes

2 cans Biscuit
granulated sugar
2 c. oil

Cut each biscuit into quarters. Drop 8 or 10 pieces into hot oil. Fry on medium heat until brown. Sprinkle sugar in paper bag, add fried little do-nuts and shake well.



Irene Harris

PIZZA BREAD — Barbara Ann Beil

Split a loaf of Italian bread in half as you would cut a submarine roll.
Spread each half with a generous amount of Ragu spaghetti sauce; almost cover with mozzarella cheese, sprinkle with oregano and bake in a hot oven (450) for about 10 minutes or until cheese is melted.

DID YOU KNOW . . . . .

When apple pie is 2/3 baked, sprinkle grated cheese over the top and return to oven.

For flakier pie crusts, add 1 tsp. vinegar to the cold water in preparing your pie dough.

Try adding vanilla to apple pie. It improves the flavor.

You can cut a meringue pie cleanly by coating both sides of the knife lightly with butter.

Put a layer of marshmallows in bottom of pumpkin pie, then filling. Marshmallows will come to the top and make a nice topping.

To make a flaming dessert, soak lumps of sugar in lemon or orange extract; place in circle around fruit or any other dessert, and touch with a match.

BISCOTTA COOKIES

Mrs. Lucille Patti

2½ lbs. flour
7 eggs, well beaten
4½ tbsp. baking powder
1 tbsp. vanilla
1 lb. crisco, melted
1 lb. 10X sugar
May add tsp. anise seed or fenil seed to dough.

Mix all ingredients. Roll out dough and cut in desired shapes. Bake in moderate oven until golden brown.

HONEY CAKES

Mrs. Grace Linardi

1 jar Molasses or Honey
2½ lbs. flour
4 eggs
1 cup olive oil
1 cup wine
½ cup sugar
1 pkg. Dry Yeast

Add dry yeast to a little warm water. Heat sugar, wine & oil and mix. Add eggs. Mix in flour and knead. Let rise about 1 hour. Punch down and roll out on floured board. Cut in 3 parts and roll in lengths about 1" thick. Cut in pieces about 1½" - let rise. Heat oil in deep frying pan and fry till golden brown. Have a pot on low flame and heat the honey or molasses. Drop in cakes until coated and lift out with a slotted spoon and put in bowl.

Walnut Kisses

Mrs. Dorothea Holle

1/2 cup chopped Walnuts
2 beaten egg whites
1/2 cup sugar
1/2 teaspoon vanilla
1/8 tsp. salt

Beat egg whites till stiff, but not dry Beat sugar in a little at a time. Fold in nuts, salt and vanilla. Drop by teaspoonfuls on ungreased paper. Bake at 275° for 50-60 minutes. Makes about 2 dozen cookies.

ITALIAN COOKIES

Mrs. Anne Cimino

Italian cookies are small cookies.

3 lbs. flour
1 lb. sugar
1 lb. spry
1 stick margarine
5 or 6 eggs (6 if small)
3 heaping tbsp. Baking powder
2½ tsp. vanilla
3/4 cup lukewarm water

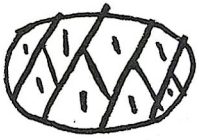
Mix everything together except the water. Then, add the water gradually until dough is very soft. Dough should not stick to your hands. You can make many different things with this dough, except cut cookies. All these cookies are made with your hands. You can make different shapes, such as: little round balls; 1½"long, ½" thick snakes; 3"long ½"thick, then twist it. Variations: add food coloring; the long ones, you can dip in milk then roll in sesame seeds; frost the top with candies; fill with jelly or peanut butter; add flavoring (lemon, almond, etc.). Yields 6 lb. of cookies.

POLISH BOW TIES

Mrs. Dorothy Smith

3 egg yolks
1 pint sour cream
1 tsp. baking powder
1 tsp. vanilla
3 cups flour - more or less

Mix all ingredients. Roll very thin; cut as shown on picture, then fry in skillet in deep fat.



Marguerites

Cooking time: 12 minutes
at 325°

2 eggs
1 cup brown sugar
½ cup flour
¼ tsp. baking powder
⅛ tsp. salt

Beat eggs with brown sugar, add sifted flour with baking powder and salt, then the nuts. Place the dough in small cup cake pans, previously buttered. Good luck!

Mrs. Therese L. Gonzalez

BLACK WALNUT COOKIES

Mrs. Mary Little

1 cup soft shortening
½ cup sugar
½ cup brown sugar
2 eggs
2 3/4 cups sifted flour
½ tsp. soda
1 tsp. salt
1½ tsp. vanilla
½ cup cut-up black walnuts

Mix thoroughly shortening, sugars & eggs. Sift together flour, soda, salt & stir into mixture. Mix well. Add vanilla & nuts; stir. Mix dough with hands. Mold into a long smooth roll about 2½" in diameter. Wrap in waxed paper; chill until stiff. Cut in thin slices 1/8" thick with a thin sharp knife. Place apart on ungreased baking sheet. Bake 6 to 8 minutes in 400 degree oven. Makes about 6 dozen - 2½" cookies.

CONGO SQUARES

Mrs. Dee Goodman

Cream together: 2/3 cup Spry & 1 lb. brown sugar.
Add alternately: 3 eggs
2 2/3 cups flour
2½ tsp. baking powder
½ tsp. salt
then add: 6 oz. pkg. chocolate bits
1 cup chopped nuts

Spread in pan and bake at 350 degrees for 20 to 30 minutes. Cool and cut into squares.

Seven Layer Cookie

Place a layer of the following, in the order given, in a 9 x 13 pan and bake 30 min. at 325°. Cool and slice.

1/8 lb. melted butter
1 cup graham cracker crumbs
4 oz. can Coconut
6 oz. pkg. butterscotch morsels
6 oz. pkg. Chocolate chips
15 oz. can condensed milk
4 oz. pkg. nuts

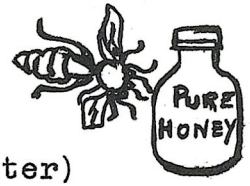
Mrs. Catherine Baker

KOURAMBIDS (Greek cookies)

Mrs. Antonia Poulas

Beat 2 lbs. of butter until very creamy.
1 cup powdered sugar
2 egg yolks (beaten)
Chopped almonds, if desired

Add as much flour as it takes. Shape into balls. Bake in 350 degree oven. Remove from oven and dust lightly with powdered sugar.



STRAFOLI (or Honey Cluster)

Mrs. Mary Little

2 cups sifted flour
¼ tsp. salt
3 eggs
½ tsp. vanilla
1 cup honey
1 tbsp. sugar
bottle D'cors

Mix flour & salt. Make a well in center & place eggs, vanilla. Mix these together. Knead as in bread dough. Separate in two parts. Roll into ¼" strips. Then cut into ¼" squares & deep fry in hot oil (handful at a time) until they surface and brown. Remove and place on paper towel to drain. Cool. These can be placed in pyramid style with the following mixture spread on each layer.
In pan, cook honey and sugar until dissolved; remove from heat - cool. Pour over pyramid and when thoroughly absorbed and set, sprinkle with D'cors.

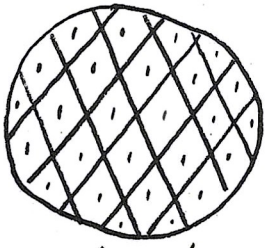
"KRUSTIES" or "BOW TIES"

BEAT 3 Eggs Separately

ADD 3 Tbsp. CANNED MILK
1 Tbsp. Vanilla
2 Tbsp. Melted Oleo - or Butter

ADD ½ Cup 10 X Sugar
⅛ Tsp. salt
2½ Cups (Or more IF Too Thin) Flour
} Sifted Together

Roll out small portions very thin, Form, + Fry in Deep Hot Grease



Cut in Diamonds then, twist Thru Center Slits.

Mrs. Catherine M. Layton

SHORTBREAD COOKIES

Mrs. Regina Brocato

1 cup butter
½ cup 10X sugar
2½ cups sifted flour
¼ tsp. baking powder
¼ tsp. salt
3 tbsp. milk

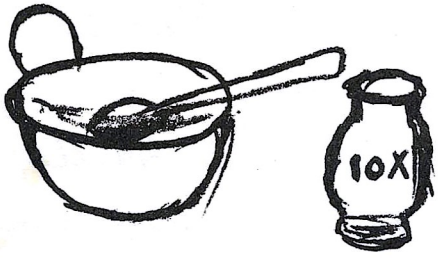
Cream butter; add sugar & continue to cream until thoroughly blended. Mix & sift flour, baking powder & salt; add to butter mixture, add milk; mix just enough to moisten. Roll out on floured board to about ¼" thickness. Cut into 2" squares, place on cookie sheet. Bake in moderate oven, 350, for 20 to 25 minutes or until browned. Makes about 50 squares.

NO FLOUR PEANUT BUTTER COOKIES

Mrs. Edna Mixter

½ cup peanut butter
½ cup shortening
½ cup granulated sugar
½ cup brown sugar (packed)
½ tsp. baking powder
1 egg

Cream sugars, shortening & peanut butter. Add baking powder & egg. Drop by level tablespoons - 2 inches apart - on ungreased cookie sheet. Shape with fork. Bake at 350 degrees, let cool about 2 minutes before removing from pans. Makes 2 - 2½ dozen.



Butter Cookies

Mrs. Shirley Bely

½ lb. butter
2 cups sugar
3 eggs

1 tsp. vanilla
1 tsp. salt ex
4 cups flour
1 tsp. baking powder

Thoroughly cream butter & sugar. Add eggs & vanilla. Combine salt, flour & baking powder. Add this to butter mixture. Chill at least a couple of hours. Roll out thin on board covered with a mixture of half flour and half 10x sugar. Bake cookies at 375° until lightly browned. May be kept for more than a month when stored in an airtight container.

COCONUT "PHILLY" FUDGE BALLS

Mrs. Gloria Baker

2½ cups sifted Confectioners' sugar
1 - 3 oz. pkg. Philadelphia cream cheese
¼ tsp. vanilla
Dash of salt
Shredded coconut

Gradually add sugar to softened cream cheese, mixing until well blended. Stir in vanilla and salt. Shape into balls and roll in shredded coconut.

MILLION DOLLAR FUDGE

Mrs. Grace Profilio

4 cups granulated sugar
¼ lb. butter
1 cup evaporated milk
1 - 12 oz. pkg. chocolate bits
1 - 7 oz. jar marshmallow creme
1 large serving spoon peanut butter

Put sugar, butter, and milk in a large saucepan. Bring to a boil - stirring constantly over medium heat. Boil for 5 minutes, stirring continuously. Remove from heat; add chocolate bits, marshmallow creme, and peanut butter. Stir until all ingredients have melted. Pour into greased 9 x 13 pan. Cool completely before cutting.

MARSHMALLOW TREATS

Mrs. Marguerite Shearer

¼ cup butter or oleo
1 - 10 oz. regular marshmallows (about 40)
or 4 cups miniature marshmallows
5 cups Kelloggs Rice Krispies

Melt butter in 3 qt. saucepan. Add marshmallows and cook over low heat, stirring constantly, until marshmallows are melted and mixture is syrupy. Remove from heat.
Add Rice Krispies Cereal and stir until well coated.
Press warm mixture evenly and firmly into buttered 13 x 9" pan. Cut into squares when cool. Yield - 24 (2 inch) squares.

Note: about 2 cups marshmallow creme may be substituted for marshmallows. Add to melted butter and cook over low heat about 5 min., stirring constantly. Proceed as directed in recipe above.

HOLIDAY CRUNCH

Mrs. Clara Myers

2 qts. popped corn
1 1/3 cup peanuts
2/3 cup almonds
1 1/3 cup sugar
1 cup margarine
1 tsp. vanilla
½ cup Karo Clear Syrup

Mix popped corn & nuts on a cookie sheet; combine sugar, margarine & syrup in 1 - ½ qt. saucepan. Bring to boil over medium heat, stirring occasionally, 10 to 15 minutes or until mixture turns a light caramel color. Remove from heat, stir in vanilla, pour over popped corn & nuts, mix to coat well. Spread to dry. Break apart; store in tightly covered container. Makes about 2 lbs; can use pecans instead of peanuts.

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(Peanut Butter Fudge) (Mary S)

2 1/2 Cups sugar
3/4 Cup evaporated milk
1/2 stick of Margarine

Put in large sauce pan and
Cook for about 10 min. stirring
Constantly until soft Ball stage
Take from stove
Add 4 heaping tablespoons peanut
butter
1 hand Full of minature Marshmellows
1/2 teaspoon vanilla
Beat about 10 min. Pour in buttered
pan—

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